

Applicants: Lingamallu Jagan Mohan Rao, et al.
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Filed: Herewith
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Amendments to the Claims:

Please cancel claims 4-5 and 7-12 without disclaimer or prejudice to applicants' right to pursue the subject matters of these claims in the future.

Pursuant to 37 C.F.R. §1.121(c), this listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Original) A simple process for the preparation of safe, environmental friendly, and natural antioxidant conserve comprising oleoresin from Indian curry leaves (*Murraya Koenigii Spreng.*), said process comprising steps of:
 - a. drying the washed curry leaves at temperature in the range of 30-80°C, for time duration ranging between 2-10 hours.
 - b. powdering the dried leaves into coarse powder form,
 - c. extracting the powder with polar solvent preferably ketone with alkyl group in the range of 1:5-1:7.
 - d. obtaining antioxidant conserve comprising oleoresin from the extract by removing the solvent.
2. (Original) A process as claimed in claim 1, wherein the solvent is acetone and ethyl-methyl ketone.
3. (Currently Amended) A process as claimed ~~in~~ in claim 1, wherein removal of the solvent is at the temperature ~~ranging between~~ in the range of 10-40°C.
4. (Cancelled)
5. (Cancelled)

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6. (Currently Amended) A process as claimed in claim 1,
wherein the anti-oxidant activity of the extract is
~~ranging between in the range of~~ 80 to 85%.

7. (Cancelled)

8. (Cancelled)

9. (Cancelled)

10. (Cancelled)

11. (Cancelled)

12. (Cancelled)